



RAY SHEEHAN

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Ingredients:

10-12 lb. turkey, giblets removed

Brine

1 cup kosher salt

1/2 cup light brown sugar

1/2 gallon apple cider

1 tablespoon black peppercorns

1 gallon ice water

Herb Butter

1/2 cup butter

1/2 cup chopped fresh parsley

2 tbsp fresh chopped sage

1 tbsp fresh chopped thyme

1 tbsp fresh chopped rosemary

3 - 4 garlic cloves minced

1/8 tsp black pepper

Directions:

To make the brine: Add 2 cups of apple cider to a saucepan with the brown sugar. When the brown sugar is melted remove from heat. Stir in the salt until it is dissolved. Add it to the remaining cider and peppercorns. Place the turkey into a vessel that is large enough for the brine to cover it. A cooler lined with a plastic bag will work here. Add water as needed to submerge the turkey in the brine. Refrigerate 8-10 hours and up to overnight. Prepare a smoker to cook at 275 degrees or set up your grill for two zone cooking.

To set up your grill for Two Zone Cooking:

Dump a pile of hot charcoal on one side of the grill to form your hot side (Direct Cooking), leaving the other side empty to form your cool side (Indirect Cooking).

Remove the turkey from the brine and discard the

Herbed Smoked Turkey

Photo courtesy of **Matthew Deaton**



brine. Rinse the turkey under cool running water and pat it dry with paper towels. Place in the refrigerator uncovered until you are ready to cook it.

To make the herb butter: In a medium bowl, mix the butter parsley, sage, thyme, rosemary, garlic, and black pepper to combine.

Loosen pockets of skin from the turkey and put the herb butter under the skin. Once the cooker reaches temperature place the turkey directly on the grate in the smoker. Cook, breast side up until the breast reaches 165 degrees and the thickest part of the thigh registers 180 degrees, about 3-4 hours.

Remove the turkey from the cooker and allow to rest for 15 minutes. Carve and arrange on a platter to serve.

